Egg yolk products come in a range of forms, with and without additional ingredients for shelf life and enhanced functionality. The two common ingredients added are either sugar or salt.

Egg yolks comprise 30 to 33% of the total fluid weight of a whole egg. Yolks contain the entire fat content, along with a little less than half of the protein and a high proportion of vitamins and minerals. Egg yolks are also one of the few foods to naturally contain vitamin D.

Egg yolks are best known for their emulsification properties. They have many other functional properties including imparting a rich color that comes from the carotenoids present in the lipid portion of the yolk.

Egg yolks can be dried, liquid or frozen. With dried yolks, most of the moisture is removed, providing product developers with a highly concentrated source of egg lipids—none of which are trans fats. Dried egg yolks are typically spray-dried. Sucrose, corn syrup, or sodium silicoaluminate are sometimes added as anti-caking agents to assure a free-flowing product.

Refrigerated egg yolks are pasteurized and quick and easy to use at the commercial level, as they are readily integrated into manufacturing systems, including pumping and extrusion. Frozen egg yolks are typically thawed before using in a similar manner as the liquid form. Both liquid and frozen yolks can contain either sugar or salt to preserve quality and functionality. For example, sugar (or corn syrup) or salt can be added to prevent gelation of the yolk during freezing, which leads to an undesirable increase in viscosity.

When added, sugar or salt are typically 10% of the egg yolk formulation. A food manufacturer must adjust product formulations to account for the presence of the sugar or salt. Sugared yolk tends to be a favorite in the baking industry, while salted yolk is often preferred by mayonnaise manufacturers. Knowing a user’s need, the egg products industry can formulate ingredients to that specific function.

To locate a supplier of Sugar or Salted Egg Yolk, visit [http://www.aeb.org/food-manufacturers/buyers-guide](http://www.aeb.org/food-manufacturers/buyers-guide)